1: Honigmann E-5 (1943-1945) 1949 ND12 Nahane ND12

Dishes are generally washed as soon as a meal is completed. Hot or boiling water, with or without soap, is used for dishwashing and a wet cloth used to remove grease and food particles. In traveling, dishes are washed less carefully, often being merely rinsed with hot water and allowed to dry. Washing dishes is women's work unless men are eating alone.

Beverages.[10] In the last twenty or twenty-five years the Kaska have learned the process of fermentation from white men and today frequently prepare their own wine and beer. The principal alcoholic beverages consumed by the people are malt beer, fruit wines (both of which are domestically manufactured), whiskey, and rum. The two latter beverages are surreptitiously obtained from white men. Also consumed are such alcoholic products as lemon extract, hair tonic, after shave lotion, and stomach tonic.

Malt beer is the beverage most commonly manufactured by the Indians. One can of malt, which is obtainable from local traders, with five pounds of sugar and one or two yeast cakes added to warm water produces about five gallons of beer. Sometimes a handful or two of fruit, such as raisins, oranges, or berries, is added at the time of setting the malt beer in the hope that fermentation of these will increase the alcoholic content. Fruit wines are made from raisins, prunes, dried peaches, or dried apples; rice may be added. To make five gallons of wine requires a total of ten pounds of fruit or grain, five pounds of sugar, and one or two yeast cakes. A five gallon barrel is filled close to the top with water and the mixture allowed to ferment. In summer, wines are prepared from soap berries. Any brew [illegible]

Beer or wine is set in either a wooden barrel or in large aluminum and enamelware cooking pots. In Lower Post, brews are almost always set in the bush, away from the camp or house, in order to prevent detection by police and missionaries. When this is done, there is danger that the cold nights of autumn may interfere with the fermentation process. To prevent this, hot rocks are sometimes placed alongside the barrel, or the vessel is covered with a tarp and partially buried in the ground surrounded by hot rocks and ashes. Indians estimate that a malt beer is completely fermented in three days, while a fruit wine requires about five days to reach full alcoholic potency. Nevertheless native wines are rarely allowed to set longer than these days and beer is sometimes consumed after it has been working only twenty-four hours. The alcohol in malt beer, when given a chance to approach complete fermentation, rarely exceeds five per cent. Wines may contain up to about ten per cent of alcohol. No rigid division of labor is apparent in setting brews, women and men both preparing the beverages. In Lower Post, people rarely make more than five gallons of beer or wine at a time. At home, if visitors are present to participate in the drinking, ten or more gallons may be prepared.

The principal nonalcoholic beverages consumed are tea, coffee, and milk. Tea with sugar but without milk is the favorite daily drink of most people, strong tea being said to make a man feel strong. The beverage is brewed until quite dark and is then heavily sweetened. A house or camp generally has a ready pot of tea standing near the fire, and people drink some several times a day. Tea made with water obtained from snow is praised for its finer taste. Most families drink coffee at least once a day, generally for breakfast. It is made weak and is always taken with milk and sugar. Children alone drink milk. Evaporated milk diluted

[10] See also, Honigmann and Honigmann, *Drinking in an Indian-White Community* (1945).

1: Honigmann E-5 (1943-1945) 1949 ND12 Nahane ND12

272 with water is used in summer. In winter, powdered whole milk, which is easier to transport and which cannot become damaged by freezing, is generally prepared.

276 *Stimulants and condiments.* Tobacco has attained wide popularity in the Kaska area and is smoked, chewed, and, in the form of snuff, held in the mouth without chewing. While a few older men smoke pipes, the majority of men and women prefer cigarettes, particularly the American brands to which they have been introduced by soldiers and civilians engaged on work along the Highway. Boys begin to smoke at about the age of nine and girls at about fourteen. In Lower Post, people commonly buy readymade cigarettes (at thirty-five cents a package). Including the many cigarettes that must be given to friends who temporarily lack "smokes," a person consumes a pack of cigarettes a day. In the bush, nearly all smokers roll their own smokes, an exception being Old Kean who supplies himself with a winter's supply of "tailor mades." For rolling, the stronger tasting rice paper (Chanteclair brand) is generally preferred. Donald Sam was the only person observed to moisten dry cigarette tobacco by first rolling it in his hand and then breathing into his clenched fist. Only rarely is a supply of smokes rolled in advance of a journey. Young girls, however, sometimes preserve partly smoked stubs in empty match boxes and use these while traveling in cold weather, when rolling cigarettes is difficult. Men who are playing cards, gambling, or drinking may request an unoccupied woman or wife to roll smokes for them. In smoking cigarettes are generally held between the thumb and index finger, the hand being cupped around the glowing tip (Pl. 5, c). They are smoked until quite small and are then usually thrown into the fire or, in summer and fall, stamped out with the foot.

Both men and women take snuff orally. When the supply of prepared snuff is exhausted, a person may prepare his own by mixing cigarette tobacco with white wood ashes on a piece of cardboard. The mixture is spread thin and heated in front of a fire. While snuff takers as well as tobacco chewers also smoke cigarettes, for most people smoking is not a satisfactory substitute for the other forms of tobacco. The chewing of plug tobacco is almost entirely restricted to men.

263 The principal condiments used by the Kaska are salt, pepper, cinnamon, ketchup, pickles (in summer), Worcestershire sauce, and prepared mustard. Older folks, not having been brought up to use salt often use it sparingly, but for most people it is an indispensable feature of the diet.

511 *Standard of living.* Unlike the situation prevailing with respect to capital goods, which are easily constructed, readily available, or freely loaned, the distribution of consumer goods varies more sharply among different families. The principal factors making for an unequal standard of living are: differences in hunting ability, luck in hunting, health, the degree of incentive invested in trapping, the character of a trap line, and the willingness of a man to work for wages during the summer. Families in which there are several able hunters and persistent trappers are better provided with consumer goods than families consisting of old or infirm people or those whose productive members are reluctant to exert themselves.

434 The average combined winter and spring earnings of a Kaska family are about $1000. A
435 very few men earn as high as $3000 a year; others earn only from $700 to $1000. In appraising these figures it must be remembered that families often have several children and unproductive old people who must be fed, and that prices for food and most supplies are very high in the North.